

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

1-19 (canceled).

20. (withdrawn-currently amended): A process for the manufacture of bread-making dough aromatized with cinnamon comprising the use of a baker's yeast selected from the group consisting of the baker's yeast having good general performance in not delayed bread-makings, resistant to stress caused by freezing when used in sweetened doughs, and which does not produce off-flavors in the presence of cinnamon, baker's yeast obtained by a process comprising using as a starting strain, a strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS CEDEX 15,~~ under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422), similar strains to said strains CNCM I-2421 and CNCM I-2422, and baker's yeast strains obtained by clean inactivation of PAD1 gene(s).

21. (withdrawn-currently amended): A process for the manufacture of frozen sweetened dough pieces comprising using a new baker's yeast selected from the group consisting of the baker's yeast having good general performance in not delayed bread-makings, resistant to stress caused by freezing when used in sweetened doughs, and which does not produce off-flavors in the presence of cinnamon, baker's yeast obtained by the process comprising using as a starting strain a strain deposited according to the Budapest

Convention with the “Collection Nationale de Cultures de Microorganismes”, Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS CEDEX 15~~, under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422), similar strains to said strains CNCM I-2421 and CNCM I-2422, and baker’s yeast strains obtained by clean inactivation of PAD1 gene(s).

22. (withdrawn): A process for the production of breadmaking dough according to claim 20 wherein the baker’s yeast used is in the form of a frozen intermediate dry yeast product.

23-24. (canceled).

25. (withdrawn): A process for the production of breadmaking dough according to claim 21 wherein the baker’s yeast used in is the form of a frozen intermediate dry yeast product.

26. (currently amended): A baker’s yeast product which:

- has good general performance in bread-making processes that do not comprise a freezing or a deep-freezing step, wherein said good general performance is determined by gas release results according to fermentometer tests A₁, A₅ and A₆ carried out with a Burrows and Harrison fermentometer
- is resistant to stress caused by freezing when used in sweetened doughs and
- does not produce bad taste or off-flavors in the presence of cinnamon,

and which is obtainable by a cultivation process for manufacturing said baker’s yeast product, comprising cultivating a starting strain selected from the group consisting of:

- isolated yeast strains deposited according to the Budapest Convention with the
“Collection Nationale de Cultures de Microorganismes”, Institut Pasteur, under the
numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422) and
- isolated/recombinant baker’s yeast strains obtainable by clean inactivation of
PAD1 gene(s) in a strain of a baker’s yeast which is resistant to stress caused by
freezing.

27. **(currently amended):** The baker’s yeast product according to claim 26:

- ~~which further provides~~wherein said gas release results based upon fermentometer tests A₁, A₅ and A₆ carried out with a Burrows and Harrison fermentometer are at least equivalent to gas release results obtained with a control yeast produced by a ~~process as described in Reed et al, Chapter 6, Baker’s Yeast Production, Yeast Technology, 2nd Ed., 1991,~~ cultivation process for manufacturing said control yeast, using by cultivating a-an isolated strain deposited according to the Budapest Convention with the “Collection Nationale de Cultures de Microorganismes”, Institut Pasteur, ~~28 rue du Docteur Roux,~~ 75724 PARIS CEDEX 15, under the number I-2412 (CNCM I-2412) ~~as the starting strain,~~
- and ~~which~~ wherein the baker’s yeast product, when used to produce dough having a formulation of sweet Danish pastries, comprising 18% sugar by weight with respect to a total amount of flour, whereby said ~~dough is~~ dough is frozen for 100 days at - 20 °C and thereafter thawed,

- provides a total gas release measured with a zytomachygraphe for 2 hours and 30 minutes at 27 °C, of at least 20 % higher than said control yeast in a dough of the same formulation and frozen and thawed under the same conditions, and
- provides a proof time of said dough measured at 35 °C of at least 10 % lower than the proof time obtained with said control yeast in a dough of the same formulation and frozen and thawed under the same conditions.

28. **(currently amended):** ~~The A baker's yeast product according to claim 26~~
~~obtainable~~ obtained by a process for the manufacture of said baker's yeast product,
comprising ~~using as~~ cultivating a starting strain, ~~a~~, wherein said starting strain is an
isolated strain deposited according to the Budapest Convention with the "Collection
Nationale de Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux,~~
~~75724 PARIS CEDEX 15,~~ under the number I-2421 (CNCM I-2421).
29. **(currently amended):** ~~The A baker's yeast product according to claim 26~~
~~obtained~~ obtainable by a process for the manufacture of said baker's yeast product comprising,
~~using as~~ cultivating a starting strain, ~~a~~, wherein said starting strain is an isolated strain
deposited according to the Budapest Convention with the "Collection Nationale de
Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS~~
~~CEDEX 15,~~ under the number I-2422 (CNCM I-2422).
30. **(canceled).**
31. **(currently amended):** ~~The A baker's yeast product according to claim 26~~
~~obtained~~ obtainable by a process for the manufacture of said baker's yeast product comprising

~~using as~~cultivating a starting strain, ~~a~~ wherein said starting strain is an
isolated/recombinant baker's yeast strain, which is ~~obtained~~ obtainable by clean
inactivation in a strain of a baker's yeast which is resistant to stress caused by freezing of
PAD1 gene(s) encoding phenylacrylic acid decarboxylase, wherein said clean
inactivation is a modification which cuts out expression of inactivated genes without
leading to expression of a heterologous gene.

32. **(currently amended):** The baker's yeast product according to claim 26 ~~obtained~~
~~by a~~ wherein said cultivation process comprising comprises two or more consecutive
cycles of cultivation and ~~providing~~ a discontinuous inflow of molasses is provided during
the whole or part of the last cycle of cultivation.

33. **(currently amended):** ~~The~~ A baker's yeast product according to ~~claim 26~~ obtained
by a process for the manufacture of said baker's yeast product comprising:

- (1) ~~using as~~cultivating a starting strain, ~~a strain~~ selected from the group consisting of:
- isolated yeast strains deposited according to the Budapest Convention with the
"Collection Nationale de Cultures de Microorganismes", Institut Pasteur, ~~28 rue~~
~~du Docteur Roux, 75724 PARIS CEDEX 15,~~ under the numbers I-2421 (CNCM
I-2421) and I-2422 (CNCM I-2422), and
 - ~~strains similar to said strains CNCM I 2421 and CNCM I 2422, wherein said~~
~~similar strains share all properties common to strains CNCM I 2421 and CNCM~~
~~I 2422 and/or satisfy selection tests S1, S2 and S3, and~~

- isolated/recombinant baker's yeast strains obtained by clean inactivation of PAD1 gene(s) ~~in a strain of a baker's yeast which is resistant to stress caused by freezing, and~~
- ~~(2) — cultivating said starting strain according to a process comprising two or more consecutive cycles of cultivation and wherein providing a discontinuous inflow of molasses is provided during the whole or part of the last cycle of multiplication of said starting strain.~~
- 34. **(currently amended):** The baker's yeast product according to claim 26 wherein said baker's yeast product is in the form of a frozen active intermediate dry yeast product having between 70 and 80 % dry matter.
- 35. **(currently amended):** The baker's yeast product according to claim 26 wherein said baker's yeast product is in the form of a frozen active intermediate dry yeast product having between 70 and 80 % dry matter and ~~provides~~ providing the following gas releases in fermentometer tests A₁, A₅, A₆ carried out with a Burrows and Harrison fermentometer:

test A₁ 170 ml to 190 ml in two hours,

test A₅ 110 ml to 130 ml in two hours,

test A₆ 115 ml to 140 ml in two hours.
- 36. **(canceled).**
- 37. **(currently amended):** A baker's yeast product in the form of particles of intermediate frozen active dry yeast having between 70% and 80% dry matter and which

- has good general performance in bread-making processes that do not comprise a freezing or a deep-freezing step, wherein said good general performance is determined by gas release results according to fermentometer tests A₁, A₅ and A₆ carried out with a Burrows and Harrison fermentometer

- is resistant to stress caused by freezing when used in sweetened doughs and
- does not produce a bad taste or off-flavors in the presence of cinnamon,

and which provides the following gas releases in fermentometer test A₁, A₅ and A₆ carried out using a Burrows and Harrison fermentometer:

test A₁ 170 ml to 190 ml in two hours,

test A₅ 110 ml to 130 ml in two hours,

test A₆ 115 ml to 140 ml in two hours,

and which are obtainable by a process comprising:

(1) using as a starting strain in a cultivation process for the manufacture of said yeast product, a yeast strain selected from the group consisting of:

- isolated strains deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS CEDEX 15,~~ under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422), and
- ~~strains similar to said strains CNCM I 2421 and CNCM I 2422 wherein said similar strains share all properties common to CNCM I 2421 and CNCM I 2422 strains and/or satisfy selection tests S1, S2 and S3, and~~

- isolated/recombinant baker's yeast strains obtained by clean inactivation of the PAD1 gene(s) in a strain of a baker's yeast which is resistant to stress caused by freezing, and
 - (2) cultivating said starting strain according to ~~a~~ said cultivation process for the manufacture of said baker's yeast product, said cultivation process comprising two or more consecutive cycles of cultivation and providing wherein a discontinuous inflow of molasses is provided during the whole or part of the last cycle of multiplication-cultivation of said starting strain.
38. (currently amended): ~~A~~ An isolated baker's yeast strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS CEDEX 15, FRANCE,~~ under the number I-2421 (CNCM I-2421).
39. (currently amended): An isolated baker's yeast strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS CEDEX 15, FRANCE,~~ under the number I-2422 (CNCM I-2422).
40. (currently amended): An isolated/recombinant ~~A~~ baker's yeast strain obtained by clean inactivation of the PAD1 gene(s) in a strain of baker's yeast ~~which is resistant to stress caused by freezing.~~
41. (currently amended): A process for the preparation of a baker's yeast product comprising using as a starting strain a cultivation process for the manufacture of said

~~yeast product comprising cultivating a starting strain which is an isolated, a strain~~
deposited according to the Budapest Convention with the "Collection Nationale de
Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS~~
~~CEDEX 15~~, under the number I-2421 (CNCM I-2421).

42. **(currently amended):** A process for the preparation of a baker's yeast product
comprising ~~using as a starting strain a cultivation process for the manufacture of said~~
~~yeast product comprising cultivating a starting strain which is an isolated a strain~~
deposited according to the Budapest Convention with the "Collection Nationale de
Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS~~
~~CEDEX 15~~, under the number I-2422 (CNCM I-2422).

43. **(currently amended):** A process for the preparation of a baker's yeast product
comprising a cultivation process for the manufacture of said baker's yeast comprising
cultivating a starting strain which is ~~using as a starting strain, a strain selected from the~~
~~group consisting of:~~

- ~~strains similar to strains deposited according to the Budapest Convention with the~~
~~"Collection Nationale de Cultures de Microorganismes", Institut Pasteur, Paris, under~~
~~the numbers I 2421 (CNCM I 2421) and I 2422 (CNCM I 2422) wherein said similar~~
~~strains share all properties common to CNCM I 2421 and CNCM I 2422 strains~~
~~and/or satisfy selection tests S1, S2 and S3, and~~

a baker's yeast strains-strain obtained by clean inactivation of the PAD1 gene(s) in a baker's
yeast which is resistant to stress caused by freezing.

44. **(currently amended):**): A—The process for the preparation of a baker's yeast product according to claim 41 wherein said starting strain is cultivated according to a process comprising two or more consecutive cycles of cultivation ~~and providing wherein~~ a discontinuous inflow of molasses is provided during the whole or part of the last cycle of cultivation.
45. **(currently amended):** A—The process for the preparation of a baker's yeast product according to claim 42 wherein said starting strain is cultivated according to a process comprising two or more consecutive cycles of cultivation ~~and providing wherein~~ a discontinuous inflow of molasses is provided during the whole or part of the last cycle of cultivation.
46. **(currently amended):** A—The process for the preparation of a baker's yeast product according to claim 43 wherein said starting strain is cultivated according to a process comprising two or more consecutive cycles of cultivation wherein ~~and~~ a discontinuous inflow of molasses is provided during the whole or part of the last cycle of cultivation.
47. **(currently amended):** The baker's yeast product according to claim 27, which when used to produce the dough having a formulation of sweet Danish pastries, comprising 18% sugar by weight with respect to a total amount of flour, whereby said dough is frozen for 100 days at -20°C and thereafter thawed,

- provides a total gas release measured with a zymotachygraphe for 2 hours and 30 minutes at 27°C of at least 30% higher than the control yeast in a dough of the same formulation and frozen and thawed under the same conditions, and
 - provides a proof time of said dough measured at 35°C of at least 15% lower than the proof time obtained with said control yeast in a dough of the same formulation and frozen and thawed under the same conditions.
48. **(currently amended):** The baker's yeast product according to claim 27 which when used to produce the dough having a formulation of sweet Danish pastries, comprising 18% sugar by weight with respect to a total amount of flour, whereby said dough is frozen for 100 days at -20°C and thereafter thawed,
- provides a total gas release measured with a zymotachygraphe during 2 hours and 30 minutes at 27°C of at least 40% higher than the control yeast in a dough of the same formulation and frozen and thawed under the same conditions, and
 - provides a proof time of said dough measured at 35°C of at least 20% lower than the proof time obtained with said control yeast in a dough of the same formulation and frozen and thawed under the same conditions.
49. **(currently amended):** The baker's yeast product according to claim 34, wherein said baker's yeast product is in the form of a frozen intermediate active dry yeast product having between 72 and 78% dry matter.

50. **(currently amended):** The baker's yeast product according to claim 34, wherein said baker's yeast product is in the form of a frozen intermediate active dry yeast product having between 74 and 78% dry matter.
51. **(currently amended):** The baker's yeast product according to claim 35, wherein said baker's yeast product is in the form of a frozen intermediate active dry yeast product having between 72 and 78% dry matter.
52. **(currently amended):** The baker's yeast product according to claim ~~36~~33, wherein said baker's yeast product is in the form of a frozen intermediate active dry yeast product having between ~~72-70~~ and ~~78~~80% dry matter.
53. **(currently amended):** The baker's yeast product according to claim 37, wherein said baker's yeast product is in the form of a frozen intermediate active dry yeast product having between 72 and 78% dry matter.